

# Petite Auberge

R E S T A U R A N T

Call for Reservations: (404) 634-6268  
www.petiteauberge.com

## Petite's Gourmet Three Course Luncheon

### Soup of the day

*Served with French Style Rolls and Butter*

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### *Select One*

#### **\*Chicken "Cordon Bleu"**

Chicken Breast stuffed with Ham, Cheese and Asparagus. Served with Au-Gratin Potatoes, and Vegetables of the Day

or

#### **Spinach Crepes**

*Two Crepes filled with Creamed Spinach and topped with Morney Cheese Sauce.  
Served with Au-Gratin Potatoes, and Vegetables of the Day.*

or

#### **Beer Garden Platter**

*Bratwurst, Knackwurst and Roast Pork served on a bed of Whipped Idaho Potatoes, with Sauerkraut and spicy Mustard.*

or

#### **Chicken Salad Hawaii**

*House made tender Chicken Salad in a Pineapple Ring  
served with a Flaky Croissant, fresh Pineapple, Strawberries and Bow-Tie Pasta Salad.*

or

#### **\*Medallions of Beef**

*Grilled slices of Beef Tenderloin topped with Shitake Mushrooms, Bordelaise and Béarnaise Sauce  
Served with Au-Gratin Potatoes, and Vegetables of the Day.*

or

#### **\*Tilapia Burnett**

*Crisply fried Tilapia served with Tarter and Remoulade sauces,  
thin French Fries, and Vegetables of the Day.*

or

<b>The Chef's Special of the Day</b>
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### *Select One*

#### **New Orleans Bread Pudding**

*Served with a Buttery Bourbon Sauce*

or

#### **Chocolate Mousse**

or

#### **Strawberries a la Romanoff**

*Strawberries in a Port Wine Sauce served with Vanilla Bean Ice Cream*

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## **Complete Menu Price \$10.95**

To substitute Vichyssoise, French Onion Soup or Tossed Salad for the Soup of the day add \$2.95

To substitute other dessert in place of the above three desserts add \$2.95

\*Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. (Especially if you have certain medical conditions)